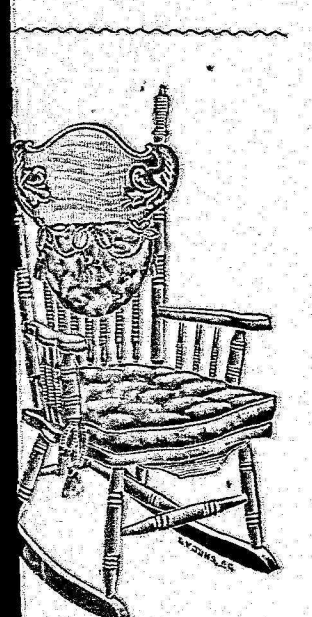


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Bethel House,
W. F. Lovejoy & Son, Prop'rs,
BETHEL, N. H. - MAINE.
This popular home has been repaired since
last season, the stable and other outbuildings
have been moved to the rear of the house,
leaving the "View of the Mountains"
unobstructed. Parties wanting a quiet but
near home will find this one of the most select
places in the Mount-Id region.

**FRUIT, CONFECTIONERY,
GROCERIES, CANNED GOODS**

of all kinds at Bottom Prices. Also
Tobacco and Cigars.
Best Price Paid for Eggs in
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R. E. L. FARWELL'S,
NO. 12 MAIN ST. - BETHEL, MAINE.

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Are
Some
Things
That a child
can do as well
as a grown person.

For instance:
Any child in town can purchase
groceries at our store as cheaply
as the experienced housewife.
This is saying a great deal, but it
is saying it truthfully. GIVE YOUR
MONEY AND TRUST THEM WHAT YOU
WANT.

We have a good line of Choice Family
Groceries, Fruit, Confectionery, Sporting
Goods, etc.
J. E. BRYANT,
Bethel, Maine.

BICYCLES

Don't make a mistake.
Remington Bicycles are
the best.
The Dirigo is a dandy for
\$67.50.
The Tempair can't be
beat for \$50.
A full line of Sundries.
Repairing promptly done.
Wheels to let.

S. N. BUCK,
BETHEL, - MAINE.

Irving Kimball,
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Finest work in all branches of
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Bethel views a specialty.

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are respectfully informed that we
have on hand and for sale at Rock
Bottom Prices a nice line of Fancy
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DRESS GOODS,
especially adapted to the season.
We also make a specialty of
**DRESS TRIMMINGS,
LADIES' PRINT WRAPPERS,
WAISTS,
COTTON UNDERWEAR, HOSIERY,
GLOVES, MITTS, &c.**

Also a carefully Selected Stock of
BOOTS, SHOES & RUBBERS,
at prices as low as the lowest.

FLOUR,
West India Goods and
GROCERIES.

of the BEST QUALITY at prices to
suit Customers.
Don't take our word for it but
call and examine, and be convinced.

G. P. BEAN,
COR. MAIN & CHURCH STS., BETHEL, ME.
Manufacturer of and dealer in all
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J. C. Billings,
Manufacturer of and dealer in all
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Carriages & Sleighs,
Top and Open Buggies,
Surreys, Concord Wagons
and two-seated Wagons.
Prices and Terms as good
as can be found anywhere.
Call and see them before
purchasing.

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**FARM FIELD
& GARDEN**

WHAT ARE BUFF WYANDOTTES?

These Fowls Have Been Originated In At
Least Three Different Ways.
The Buff Wyandotte is of much more
recent origin than are the Silver White
and the Golden Wyandottes. They are
recognized, however, as a distinct variety
by the American Poultry Association,
although a recognized authority, writing
to Country Gentleman, says that "purchasers who expect every
chicken reared from Buff Wyandotte
eggs in 1894 to be true to standard de-
scription will assuredly be disappointed."
The authority quoted tells of three
ways by which these Buff Wyandottes
have been originated:

First—By crossing the Golden Wyandotte
and the Buff Cuckoo. The Golden
Wyandotte itself is of original origin in
several ways—a cross of the Silver Wyandotte
and the Whitehead, the Silver Wyandotte
and the Buff Cuckoo, the Silver Wyandotte
and the Black Breasted Red Game. There is therefore, inasmuch as
the Silver Wyandotte had a portion of
Asiatic blood, a considerable percentage
of the blood of fowls with feathers of
shanks in this strain of the Buff Wyandotte,
and it need not be surprising to find many chickens with feathered
shanks for some years to come.

Second—By crossing the Golden Wyandotte
and the Rhode Island Red. Just what the Rhode Island Red has
been produced from no one seems to
know. It is a fowl of about the size of
the Wyandotte, yellow in color, but
usually single and of a reddish buff color.
It has never been bred to standard
requirements, but has been developed on
the farms of Rhode Island and vicinity
with but the one thought of producing a
good farm fowl. It is believed to have
some Cuckoo blood and some blood of
other breeds in its makeup. The shanks
are for the most part free from feathers.
The Buff Wyandottes from this cross
are nearly as large as those from the
Cuckoo cross, but are, as a rule, better
layers and have fewer chickens with
feathers on the shanks.

Third—By breeding from Golden
Wyandottes only, selecting each year
those which show the least black
markings. This claim has been made by
one or more western breeders, and it is
possible that a strain of Buffs might
be produced.

But every purchaser of a new variety
should not expect to obtain the uniformity
in chickens that can be had from long
established varieties.

Advice About Silos.
In an article on silos in The Country
Gentleman the advice is given to put
about 40 gallons of water over the surface
of a 16 by 16 foot silo. This advice
is given, says the writer who suggested it,
because in practice it is found to be
a good thing, for it hastens the forming
of a blanket of mold over the surface
that has not been exposed to the air. The
protection of the surface layer of ensilage
by any form of device or cover, and be-
sides it is not a very expensive affair to
apply. It needs to have the surface well
trodden down—and all plans demand
this—and then the third day of making
the water over the surface as evenly as
possible. He adds:

Last fall we turned a pile of water in
addition into each corner of the silo
after trodding it as full as possible and
did not lose a bushel beyond the light
cover of mold that formed over the sur-
face of the silo and did not exceed 15
bushels loss all told for a silo 15 feet
square. My observations and those of
others confirm me in the belief that any cover
on a silo is wholly useless, provided
the surface is well tramped down each
day for a few days, and the blanket of
mold assisted to form by the addition
of water. If water is not applied, the
surface dries out so quickly that it fire
fakes instead of forming the close blan-
ket mold that proves so effective a pro-
tection. In fact, the silo, at the end of a
second dash of water at the end of a week
is not labor lost, we think.

Marketable Cauliflowers.

An increased percentage of marketable
heads was the result of handling
cauliflower plants in pots during the
early stages of growth. Trimming plants
at the time of potting was found to be
valuable. Early varieties, as a rule, pro-
vide more certain than the later sorts to
produce a satisfactory crop. The general
treatment of the cauliflower is sim-
ilar to that of the cabbage and broccoli.
Frequent and thorough cultivation is
essential. That the heads may be well
bleached, the outer leaves should be
brought together and tied a few days
before cutting. Cauliflowers raised direct-
ly from the garden, a cabbage or cauliflow-
er is much improved if so placed that it
can absorb water through its stalk for
12 to 24 hours before cutting.

Any insect in a cauliflower head
may be driven out by soaking it in salt
water, upside down, for an hour. The
earliest varieties grown at the station
were Burpee's Best Early Dwarf Dan-
ish, Kron's Pouterhead, and the
Earliest, closely followed by Alabaster,
Landreth's First, Long Island Beauty
and several strains of Snowball. All of
these varieties produced a high percent-
age of marketable cauliflowers.—M. M.
Munson, Maine station.

Worth Thinking About.
Sir J. B. Lawes tells in The Rural
New Yorker how the Germans now are
taking from this country large quantities
of linseed and cottonseed meal for feed-
ing stock. Suppose they send back in
place of it sugar made from beets grown
with the fertility contained in the linseed
and cottonseed. It is easy to see how in
such a trade Germany has the advantage
by importing fertility and exporting a
product that is of no fertilizing value.
Americans should feed the stock food
and grow the sugar at home.

Line on the Farm.
Lime is one of the most useful agents
of the farmer when properly used. It
acts directly as plant food in soils of
low fertility. Its chief value, however,
lies in its indirect effect upon soils natu-
rally rich in vegetable and mineral
compounds. It hastens the decay of
organic matter and causes the nitrogen
of humus to become more quickly avail-
able. It assists in the process of nitrifi-
cation. It liberates the phosphoric acid
big compounds, thus increasing the store
of active plant food, and it promotes the
formation of compounds with aluminum
which have the power of retaining al-
uminum, potash, etc. Any material, how-
ever, which contains large amount
of lime, would act in practically the
same way as lime. Murate of potash
is less valuable than lime as an indur-
ant, but it is not so marked, while
it does not materially hasten the decay
of organic matter. The addition of nu-
ture to the soil does increase the activi-
ties therein by promoting fermentation,
which, in turn, renders soil constituents
more active, says Professor Voorhees in
a letter to Rural New Yorker.

Bacon—Always, said that Mrs. Cross
would make her husband sooner or later.
Egbert—You don't want to tell me
Cross has a black eye?—Yonkers Star.

The Small Boy's Consolation.
His mamma said it was hard
to drive away.
His whippings lasted three minutes, and
He swam for half the day.
—Washington Star.

RYE INSTEAD OF WHEAT.

Advantages Gained by Sowing Rye as Told
by One Who Has Tried It.

All are familiar with rye, sown as a
rotating crop, to get back land to clover
or grass for fall and winter pasture, and
to be hogged down. In summing up
the advantages of sowing rye instead of
wheat, a Country Gentleman correspond-
ent says: Rye can be sown on land too
wet to give a profitable wheat crop, be-
cause it will not lift by the action of
frost as badly as wheat, nor does the
winter kill it as easily as wheat. Care
in preparation of the land and seeding
is not as necessary as for wheat.

It can be sown in corn at the last
working and succeed well if the weather
is favorable, or it can be sown late.
On cold clay lands that the farmer
knows will not produce a paying wheat
crop he can sow rye with a prospect of
making something out of it. He can get
winter and spring pasture at a time
when a green bite is worth double or
treble what it is at other times in the
year. By pasturing the rye other pas-
ture has an opportunity to start before
the winter sets in. Rye is a good body
or clover or both are sown in the rye
pasturing the rye is not detrimental to
them.

As a farm crop, to be grown and har-
vested as wheat, we have a great deal
of rye, the heavy straw being so
difficult to handle we much prefer to
have the hogs gather it. We regard rye
as the best of small grains to start grass
in the rye, not having as dense foliage
near the ground as oats and wheat.

Rye when fully ripe will straw
break about 15 or 18 inches above the
ground, the heads lodging on the bench
formed by this breaking, keeping the
ground covered and preventing decay of
the grain. Again, it will not shatter
like wheat, nor does it decay on account
of wet weather like wheat. These qual-
ities make it a valuable crop in the
low centers where the heavy straw
down. From rye sown and hogged
down we have known two good volun-
teer crops, but probably neither so good
as the crop obtained from sowing. By
sowing rye and allowing the hogs to
gather it the farmer avoids the heavy
expense attending the harvesting of a
crop of wheat, a matter to consider
when wheat brings so little and labor
costs the same as it did when wheat
brought \$1 per bushel.

Fattening Poultry.
Two weeks is sufficient time in which
to fatten fowls for the market, but this
short time will not suffice except there
is constant care and attention. The fowls
should not have full liberty. At
this time it is not economy to give them
opportunity for exercise. It is desirable
that all the food taken should be used
for fat, and for strength. The fowls
From 8 to 12 feet may be shut in a small
room together, where they cannot see
other fowls, and where there will be
nothing to disturb them. If the room
is small, the fowls will be cramped, and
better. Let the birds have complete re-
pose. Let all their powers work toward
digestion. The quickly fattened fowl
is tenderest and most juicy. If no suitable
room is available, a large coop may be
constructed with feeding troughs out-
side. It is important that the feed should
be clean, sweet and abundant. For this
reason it should not be placed so that
they will run over it and defile it. The
object is to have the fowls eat from
themselves, sit down quietly and digest, then
again, and so on to the end of the day.
The chapter, says The Poultry Yard, which
adds: There is no better food for prepar-
ing fowls for the table than sweet feed
than sweet, finely ground cornmeal wet
up with skim milk. The mixture need
not be so dry as when meal is mixed
with water. There is no danger that
fowls will get waterlogged by this feed.
Some poultry feeders feed buckwheat meal,
thinking that it renders the poultry bet-
ter in flavor. There is no objection to
mixing one-third buckwheat meal with
the corn. This is as good as any feed
that can be used. The mixture should
be seasoned with a spoonful of
salt each day. Fowls that have dough
for their ration will not require much
water, yet fresh, pure water should be
supplied.

The Finest Cider Vinegar.
Country Gentleman makes notes on a
visit made to a farm near Boston where
the finest possible cider vinegar is turned
out. Examining the barrels in the mill
he observed that the vinegar was made
of whole apples of good quality, with two
vertical oak cylinders 16 inches in di-
ameter and the same in length deeply
fluted to do the grinding, and the mis-
sive press is also, wherever the apples
are pressed, the juice is run off into
casks. The cider is then pressed, the
apples—probably Russets, Baldwins or
Greens in the order named—are
chosen for the best cider, and the later
in the season that the work can be com-
menced is deemed the better. The apples
are cut in the middle or end of October. Small
and knobby fruit, provided always that
it be perfectly sound, gives a flavor su-
perior to that from larger and smoother
specimens, owing in part to the greater
proportionate quantity of skin, and it is
always picked with care and stored
away at once if not wanted for imme-
diate use. Eight bushels of apples make
one barrel of cider, which is kept in
perfectly clean casks until April or
May, when it is carefully bottled,
labeled and sent to market.

For the production of vinegar nothing
more is needed than to leave the cider
filled with cider, bugs out, to evaporate
and sour, occasionally adding new
juice to keep the level a third or a quar-
ter of the diameter from the upper side.
It takes some three or four years to ob-
tain a satisfactory article. Absolutely
nothing, be it remembered, is added to
the crude material, and no racking or
manipulation of any description is re-
quired.

Married Jockeys.
Horsemen always hear with evi-
dent regret the announcement of the
intended marriage of their jockeys.
To be sure, it has a tendency
to steady them, but then turfmen claim
marriage covers a good boy. This
seems to be the turning point in his
career, and no matter how coura-
geous and daring he may have been
before, a great change is always no-
ticed after his marriage. Races
around turns and during rushes
through big fields are seldom at-
tempted by married jockeys. They
leave this dangerous work to the
more inexperienced youngsters. An
owner doesn't like to see his horse
pocketed or cut off, and that's why
he prefers to have an unmarried
jockey, who is not bothered with
family worries before going to the
post to be careful, for her sake at
least.—St. Louis Post-Dispatch.

Broken His Mother's Heart.
The editor of The Catholic News
writes in a recent issue: "Many a pitiful
story is brought out in the police
courts of a great city. Perhaps the sad-
dest and most pathetic is that of a
young man who has been in the
reformatories for years. He has never
reported case from Jefferson Mar-
ket court last week. A poor mother
died there at the feet of the son
who had been a disgrace to her. This
son was a young man of 30 so
instead of helping his aged mother,
he spent what little he earned in drink.
At last the poor woman determined to
have him committed as a habitual drunkard,
hoping that such a step would be for his
good. She was called to the witness
stand to swear to the complaint, but the
effort was too much for her, and she died
with the words on her lips, 'It's break-
ing my heart.' Here is a temperance
lecture more eloquent than any ever
delivered."

Can You Spare One?
Have you a boy to spare? Remember
the gimballa can't be run without boys.
—Voice.

A Word About Cider.
A strictly temperance man over in La-
fayette, who drinks a little cider occa-
sionally, reminds us of one of Josh Bil-
lings' apt sayings, "Cider may be a
good thing, but it never does any good."
He was called to the witness stand
in the Ten Commandments by a bylaw of
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Plain Whisky Killed Him.
No worse "knockout drops" than
plain whisky, according to the inquest
held last week over the body of Domin-
go Elio, a New York organ grinder.
We have always held that whisky, give
it a chance, would knock out whatever
good there is in a man and end by knock-
ing out the man himself.—New York
Voice.

WHAT WHISKY DOES.

Actions of a Drunkard are Those
of a Maniac.

The Course and Symptoms of Intoxication
Resemble the Progress of Insanity—How
Alcohol Effects the Nervous—Paralysis and
Death.

Alcohol is intoxication is insanity.
The higher cerebral nerve centers are
rendered inco-ordinate. The drunkard
man is a maniac and quite frequently,
in the excited stage, requires re-
straint. When a young man drinks wine
at a party or convivially, he becomes
excited, hilarious, more or less con-
fused, inco-ordinate, then stupid, and
then goes off into a comatose sleep until
the poison is consumed, when he is re-
stored once more to sanity.

Viewed entirely from the standpoint
of physical pathology, without a knowl-
edge of the cause, this debauch can only
be called an attack of insanity. Now,
it will be noted that the course and
symptoms of a drunkard fit resemble the
whole course and progress of insanity.
In the first stage is "elevation" of the
higher cerebral centers—excitation of
self and visions of grandeur. The man
is conscious of everything except that
he is drunk. He is full of ideas, and
then the higher centers take on confu-
sion, the lower centers become par-
alyzed, speech is thickened, the gait is
staggering, the man reels, matters,
grows stupid and relaxed, and finally
general paralysis sets in, and the drunk
man is the typical course of the disease
known as general paralysis. In the first
stages of this disease there is mental
excitation, then mental perversion, then
the lower centers become involved, and
finally the scene ends with coma and
general paralysis.

In a debauch alcohol first attacks the
higher cerebral centers—excitation and
visions of grandeur. The man is con-
scious of everything except that he is
drunk. The reason is because these
centers have less resistance than the
lower to alcohol. The lower centers are
involved later and are affected less.
But cases are numerous in which the
lower centers are first affected, and the
effects. The debauchee sinks into deep
coma, the poisoning fatally involves
and paralyzes the lower nerve centers,
which causes the heart and respiration
to fail, and the man falls away into
oblivion—the cerebrum is dead.

Nerve cells are very impressionable.
They have the power of becoming edu-
cated. Repeated impressions made upon
them from any source will cause this
education. The reason is because these
centers have less resistance than the
lower to alcohol. The lower centers are
involved later and are affected less.
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which causes the heart and respiration
to fail, and the man falls away into
oblivion—the cerebrum is dead.

Now, all insanity is periodic, though
apparently many cases may be constant
or continuous, but in every case this
periodicity may be found, though it va-
ries in the period and in the nature of
the attack. The real reason of this
is because the nerve cells were taught to
demand and resist alcohol in this pe-
riodic manner. No man drinks just
as much every hour. He leaves intervals
between his drinking, and between debauches.
When he has established a craving for
liquor, he will automatically imitate
the method of drinking as it was first
indulged.

Repeated debauches educate the
cells into insanity. The mental mani-
festations of insanity are those of in-
sanity. I consider an inebriate an insane
person. I regard his insanity as the cir-
cular insanity of the drunkard. The
periodicity of the attack is the same as
in insanity. The real reason of this
is because the nerve cells were taught to
demand and resist alcohol in this pe-
riodic manner. No man drinks just
as much every hour. He leaves intervals
between his drinking, and between debauches.
When he has established a craving for
liquor, he will automatically imitate
the method of drinking as it was first
indulged.

President Faure's Bad Precedent.
When Mr. Felix Faure was recently elected
president of the republic of France, he or-
dered that every soldier in the French army
and every sailor in the navy should be given a
bottle of wine with his discharge, the same
to be at his own personal expense. In
other words, he gave them a bottle of
other day he received the bill and gave his
check for it without a murmur. It amounted
to 100 francs, or \$160. A play for
France's defenders that an election once only
in seven years!—Boston's Wine and Spirit
Advertiser.

But One Way to Stop.
Tilly, vainly said he sought to stop ex-
cessive drinking by long periods of ab-
stinence. He was called to the witness
stand to swear to the complaint, but the
effort was too much for her, and she died
with the words on her lips, 'It's break-
ing my heart.' Here is a temperance
lecture more eloquent than any ever
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Have you a boy to spare? Remember
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We have always held that whisky, give
it a chance, would knock out whatever
good there is in a man and end by knock-
ing out the man himself.—New York
Voice.

Loving Words.

Loving words will cost but little
journeying up the hill of life.
But they make the work and weary
stronger, braver for the strife.
Do you count them only trifles?
What to earth are sun and rain?
Never was a kind word wasted;
Never one was said in vain.

When the cares of life are many,
And its burdens heavy grow,
For the ones who walk beside you,
Send them words that tell them so.
What you count of little value,
Has an almost magic power,
And beneath that cheering sunshine
Hearts will blossom like a flower.

So, as up life's hill we journey,
Let us scatter all the way,
Kind words, to be as sunshine
In the dark and cloudy day.
Grudge no loving word to your sister,
As along through life you go,
To the ones who journey with you,
If you love them, tell them so.

TEMPERANCE DEFINED.

**Moderation In All Useful and Total Ab-
stinence In All Harmful Things.**
In a recent lecture in St. Louis, Col-
onel George W. Bain, the temperance
speaker, said it was far from his purpose
to assert that every man who drinks is a
drunkard. But the fact could not be de-
nied that every drinker has within him-
self the potentiality of a drunkard. We
need but to contrast moderation and to-
tal abstinence in their various effects to
see how vastly they differ. Moderation
may lead to drunkenness; total ab-
stinence never can. If every drunkard
were to die tomorrow, the ranks of
drunkards would be reduced to a few
from those of the moderate drinkers;
from the ranks of the total abstainers
they could never be recruited. Even
granting that drink is a blessing to a
few, the reason is that it is a curse
to many and a risk to all. Colonel Bain
said that if asked for a definition of
temperance he would characterize it as
moderation in all things useful and
good and total abstinence in all things
harmful and wrong. Total abstinence,
he said, was the only safe course for the
young man of today. In every city in
the country you can find men exclaiming
in all the anguish of their tortured
souls, "I am a drunkard." The man
is yet to be found who will say that
his life was wrecked through total ab-
stinence.

But men will claim that they can stop
drinking whenever they wish. A man
closes his hand. He can open it when-
ever he wishes. He keeps it closed for
a whole year, and behold, when he tries
to open it he finds that the muscles and
tendons of that hand are useless, and it
remains closed forever. So it is with the
will of the moderate drinker—he keeps it
in check until it is paralyzed, and when
the time for the great struggle comes
he wavers for a moment on the brink
of the abyss of drunkenness. The conse-
quences of drink are visited not only on
the drunkard, but upon his innocent
family as well. "Every rose on the bosom
of the saloon keeper's wife," said
Colonel Bain, "is stained from the cheek
of some one else's wife. Every ray of
sunshine on the saloon keeper's carpet is
poisoned from some one happy home."

TEMPERANCE CONGRESS.

**All Kinds of Alcohol Are Invited to Be
Present.**
The fifth international temperance
congress against "the abuse of alcoholic
drink" will be held at Basel, Switzer-
land, Aug. 20, 21 and 22. The fourth
congress met at The Hague in 1893.
In its first session the delegates, mem-
bers and friends of temperance and
abstinence societies The Hague standing
committee invites all who regard alco-
holism as a source of disease, misery
and sorrow to be present. It is the
purpose of the congress to be the first
step to oppose the source from motives
of patriotism and philanthropy to take
part in the coming congress.

The deliberations of the congress are
to be held in two departments. The
first, dealing with alcoholism in its
moral, hygienic, social and medical re-
lationships, and the second with the
means of prevention, emulsion and com-
bination to be made use of in combating
the enemy.

Excepting on matters political or re-
ligious, free discussion will be allowed,
and the only persons to whom partici-
pation in the proceedings will be refused
are such as are interested in the produc-
tion and sale of alcoholic drinks. Each
member will pay in advance a donation
of five francs, which will entitle him to
copies of all the documents. In the
reports of the papers read. Such pa-
pers and the discussion of them may be
either in French, German, English or
Italian. The treasurer is M. G. W. Bron-
ner, Rue du Dornach, Basel.

Destroys Bodily Vitality.

Alcohol is so insidious and so deadly
in its character that there is no other
article or material in nature that is so
calamitous to the human body as
consequent crime and misery. Its acrid,
poisonous nature is also attested by the
most eminent scientists as the most vir-
ulent poison. One-half an ounce of pure
alcohol will destroy the system and par-
alyze the nerve centers and kill just as
surely and as quickly as a stroke of
lightning, and the same poison when
taken in the form of whisky, beer, wine,
and for the purpose of being so used
antagonistic to the vitality of the sys-
tem that its effects cannot be entirely
eliminated even by total abstinence,
but will remain in the system, more or
less, making it less able to resist the
attacks of rheumatism, diphtheria, pneu-
monia or other dangerous diseases.—
Demore's Magazine.

His Mother at a Saloon Door.

In 1874 I saw my mother kneeling in
the snow to pray at a saloon door, and I
crept out by a side way, stepping softly
in the snow, ashamed of her life, but
she did not know her life, but she
only child sped downward to the hell of
darkness. But that sweet prayer per-
sisted as God's throne through 18 awful
years, and for her mother's sake I could
not always hear, and when I "would"
he spoke to me and speaks, and will
speak on and on, until on some sweet
Christmas eve I find my mother's arm
around me, and her lips say, "I have
celebrated the end of the crusade."—John
G. Woolley.

Evil of Moderate Drinking.

Moderate drinking in some men brings
on the disease of

